

CSISZAR, Imre; MALYUSZ, Karoly; KATAI, Imre; KREM, Alajos; MAKKAI, Mihaly

The 1960 Miklos Schweitzer Memorial Contest of Mathematics. Mat
lapok 12 no.1/2:75-102 '61

CSISZAR, Imre

Technical requirements of motor vehicles as reflected in
the new Traffic Regulations for Public Thoroughfares. (To
be contd.). Auto motor 16 no.2:23-24 21 Ja '63.

CSISZAR, Imre

Technological requirements for motor vehicles as reflected in
the new Traffic Regulations for Public Thoroughfares. Pt. 2.
Auto motor 16 no.3:23 6 F '63.

IMRE, Ivan, dr.; CSISZAR, Imre; MARKOS, Jeho, dr.

Relationship between vehicle drivers and passengers. Auto
motor 16 no.6:23-24 21 Mr '63.

CSISZAR, Imre

Parking: our central problem. Autor motor 16 no.10:23
21 My '63.

CSISZAR, Imre

Transportation poster exhibition in the UNO Palace in
Geneva. Auto motor 17 no. 4: 27 21 F '64.

CSISZAF, Imre

"Automobile Models, 1964" by Gyorgy Liener. Reviewed by Imre
Csiszar. Auto motor 17 no.23:27 6 D '64.

12

Composition of milk of Hungarian Kammwell sheep. J. Császár. *Kisérlet.*
Kudremények 31, 287-94(1928).--Dry matter averaged 20.11; fat 8.71; albumin 6.36,
 galactose 4.23 and ash 0.80%. The ratio of casein to albumin averaged 1:1.74. The
 milk is very similar to that of Merino sheep in compn. S. S. DE FINALLY

ASH-SLA METALLURGICAL LITERATURE CLASSIFICATION

12

Disolving effect of sour milk on lead plates. J. CASAR. Kiselet. Kozlemenysh 32, 405-501 (1929). - Soln. of Pb depends on the acid no. of the milk, time of exposure and quality of the Pb-plate surface. In each expt. a 0.1 mm. thin Pb plate of 12 sq. cm. surface was treated with sour milk in a 100 cc. Erlenmeyer bottle. Pb plates with metallic luster were not attacked by milk of 24.6 Soxhlet-Hinckel acidity no. on exposure during 20 hrs. Pb plates of a shiny but rough surface showed a decrease of 0.04 to 0.7 mg. Plates with an oxidized surface did not lose more than 0.4 mg. Pb. Oxidized Pb plates with a rough surface were mostly attacked. Milk of 23.8 Soxhlet-Hinckel acidity dissolved 1.5 mg. Increase of acidity no. also increased the quantity of dissolved Pb to a max. Then a decrease was observed. S. S. DE FINALLY

ASB-SLA METALLURGICAL LITERATURE CLASSIFICATION

PROCESSES AND PROPERTIES INDEX

12

ca

Data on the bacteriology of nauseous and bitter-tasting milk. J. Csizsari. *Kislet. let. Közlemények* 33, 272-8 (1930).--The bitter taste is caused by *Bact. fluorescens*, the nauseous taste by *Micr. pinisporus* and *Bact. aerogenes*. The origin of such microorganisms is probably the wash water of bottles and machines. S. S. DE FINÁLY

ASW-51A METALLURGICAL LITERATURE CLASSIFICATION

EXHIBIT ONE

EXHIBIT TWO

EXHIBIT THREE

EXHIBIT FOUR

EXHIBIT FIVE

EXHIBIT SIX

EXHIBIT SEVEN

EXHIBIT EIGHT

EXHIBIT NINE

EXHIBIT TEN

EXHIBIT ELEVEN

EXHIBIT TWELVE

EXHIBIT THIRTEEN

EXHIBIT FOURTEEN

EXHIBIT FIFTEEN

EXHIBIT SIXTEEN

EXHIBIT SEVENTEEN

EXHIBIT EIGHTEEN

EXHIBIT NINETEEN

EXHIBIT TWENTY

EXHIBIT TWENTY-ONE

EXHIBIT TWENTY-TWO

EXHIBIT TWENTY-THREE

EXHIBIT TWENTY-FOUR

EXHIBIT TWENTY-FIVE

EXHIBIT TWENTY-SIX

EXHIBIT TWENTY-SEVEN

EXHIBIT TWENTY-EIGHT

EXHIBIT TWENTY-NINE

EXHIBIT THIRTY

EXHIBIT THIRTY-ONE

EXHIBIT THIRTY-TWO

EXHIBIT THIRTY-THREE

EXHIBIT THIRTY-FOUR

EXHIBIT THIRTY-FIVE

EXHIBIT THIRTY-SIX

EXHIBIT THIRTY-SEVEN

EXHIBIT THIRTY-EIGHT

EXHIBIT THIRTY-NINE

EXHIBIT FORTY

EXHIBIT FORTY-ONE

EXHIBIT FORTY-TWO

EXHIBIT FORTY-THREE

EXHIBIT FORTY-FOUR

EXHIBIT FORTY-FIVE

EXHIBIT FORTY-SIX

EXHIBIT FORTY-SEVEN

EXHIBIT FORTY-EIGHT

EXHIBIT FORTY-NINE

EXHIBIT FIFTY

EXHIBIT FIFTY-ONE

EXHIBIT FIFTY-TWO

EXHIBIT FIFTY-THREE

EXHIBIT FIFTY-FOUR

EXHIBIT FIFTY-FIVE

EXHIBIT FIFTY-SIX

EXHIBIT FIFTY-SEVEN

EXHIBIT FIFTY-EIGHT

EXHIBIT FIFTY-NINE

EXHIBIT SIXTY

EXHIBIT SIXTY-ONE

EXHIBIT SIXTY-TWO

EXHIBIT SIXTY-THREE

EXHIBIT SIXTY-FOUR

EXHIBIT SIXTY-FIVE

EXHIBIT SIXTY-SIX

EXHIBIT SIXTY-SEVEN

EXHIBIT SIXTY-EIGHT

EXHIBIT SIXTY-NINE

EXHIBIT SEVENTY

EXHIBIT SEVENTY-ONE

EXHIBIT SEVENTY-TWO

EXHIBIT SEVENTY-THREE

EXHIBIT SEVENTY-FOUR

EXHIBIT SEVENTY-FIVE

EXHIBIT SEVENTY-SIX

EXHIBIT SEVENTY-SEVEN

EXHIBIT SEVENTY-EIGHT

EXHIBIT SEVENTY-NINE

EXHIBIT EIGHTY

EXHIBIT EIGHTY-ONE

EXHIBIT EIGHTY-TWO

EXHIBIT EIGHTY-THREE

EXHIBIT EIGHTY-FOUR

EXHIBIT EIGHTY-FIVE

EXHIBIT EIGHTY-SIX

EXHIBIT EIGHTY-SEVEN

EXHIBIT EIGHTY-EIGHT

EXHIBIT EIGHTY-NINE

EXHIBIT NINETY

EXHIBIT NINETY-ONE

EXHIBIT NINETY-TWO

EXHIBIT NINETY-THREE

EXHIBIT NINETY-FOUR

EXHIBIT NINETY-FIVE

EXHIBIT NINETY-SIX

EXHIBIT NINETY-SEVEN

EXHIBIT NINETY-EIGHT

EXHIBIT NINETY-NINE

EXHIBIT HUNDRED

1ST AND 2ND EDITS

PROCESSES AND PROPERTIES INDEX

180 AND 2TH EDITS

COMMON ELEMENTS

11c

Microflora of processed cheese. J. Causzán, Kistlet. Közlemények 33, 391-401 (1930).—Processed cheese contains chiefly lactic acid bacteria (streptococci and lactobacilli) and very often anaerobic butyric-acid-producing organisms, accompanied by aerobic spore-forming bacilli (*B. pasteurianus* and *sababii*), indifferent, heat-resistant cocci and bacilli, molds and yeasts and sometimes *Act. odorifera*. The variety of the flora and the no. of bacteria depend on the raw cheese, on the time and temp. of melting and finally on the age of the processed cheese. The germ content averaged 10,500,000; the highest no. was 310,400,000 per g. of cheese. Two samples were found to be sterile. Heating to 65-80° for 5-25 min. decreased the no. of germs by 99.9-100%; processed cheese is thus quasi-pasteurized. The germ content of ready-made cheeses increased from 5-27,000 to 1,800,000-258,900,000 organisms in 40 days. S. S. DE FINALLY

ASE-5LA METALLURGICAL LITERATURE CLASSIFICATION

23001 574 04174

23001 574 04174

23001 574 04174

23001 574 04174

1ST AND 2ND ORDERS												3RD AND 4TH ORDERS											
PROCESSES AND PROPERTIES INDEX												1ST AND 2ND ORDERS											
<p><i>CA</i></p> <p>A quick method for estimating acetoin and diacetyl in butter and its importance in the evaluation of butter. <i>Israel. Galatz. Kishilevsky. Kozlovsky. 39, 41, 2 (1938).</i> The method described for milk and cream cultures (cf. C. A. 30, 3107) is also applicable to butter. Melt about 50 g. butter, sep. the fat sepd. from water by centrifugation, and treat 2.5 cc. of the aq. phase in a porcelain dish with 2.5 cc. 30% KOH. After 2 hrs. the appearance of pink or red color indicates the presence of more or less aroma-producing matter. The results of this method agree with the data of organoleptic exams. and seem to be a valuable help in practical and quick evaluation of butter samples. <i>S. S. de Pinay</i></p>												<p><i>12</i></p>											
<p>ABO-31A METALLURGICAL LITERATURE CLASSIFICATION</p>												<p>ABO-31A METALLURGICAL LITERATURE CLASSIFICATION</p>											

The prevention of gaseous fermentation of process cheeses. I. Examination of the behavior of gas-producing butyric acid bacteria toward heat. *Izvestiya Akademiya Nauk SSSR Seriya Khimicheskaya*. Kishlebitskiy Kiselevskiy 36, 180-5(1953).— Germination of *B. sporogenes* did not cease after 72 hrs. at 60°, 34 hrs. at 70° and 2.5 hrs. at 80°. The organism was killed in 80 min. at 90° or in 6 min. at 100°. *B. putreficus* ceased to germinate after 70 min. at 60°, 60 min. at 70°, 50 min. at 80-90° or 6 min. at 100°. Spores of *B. saccharovorans* cease to germinate after 90 min. at 60°, 80 min. at 70-80°, 50 min. at 90° or 4 min. at 100°. Since process cheese cannot be treated at such temps. heat treatment cannot be applied to prevent gaseous fermentation.

S. S. de Pinally

Recognition of lactic acid fermentation in butter cultures.
Károly Vas and József Csizsar. *Mezőgazdasági Kutatások*
9, 9-17 (1930).—To test butter cultures for their ability to
produce in butter the desired taste and aroma, add to
2.5 cc. of the culture in a white porcelain dish 10-15 cm. in
diam., 2.5 cc. of a 30% KOH soln., stir frequently during
30 min. and let stand for 2 hrs. A red color of an intensity
proportional to the amount of the acetoin and diacetyl is
formed. A color scale of oil colors on colorless glass plates
was made which enables the reading of 30 different color
degrees of aroma-producing capacities of cultures.
S. S. de Finálv

1ST AND 2ND COLUMNS																										3RD AND 4TH COLUMNS																									
<p>CA</p> <p>PROCESSING AND PROPERTIES INDEX</p> <p>The relation between the course of the souring during cheesemaking and the quality of the cheese. J. Csiszar. <i>Ungr. intern. tech. chim. ind. agr., Compl. rend.</i> 1940, 1, 1700; <i>Budapest</i> 1, 453-60(1939); <i>Chem. Zentr.</i> 1940, 1, 1700; cf. C. A. 33, 7412^g; 35, 4511^g.—There is a close connection between the course of the souring during the kettle</p> <p>processing and the quality of the cheese. During the cutting of cheeses of grades I, II and III, the degree of acidity of the milk increased by an av. of 1.3°, 1.1° and 0.8° S. M. With an increase in acidity of 1.5-2.0°, 1.2-1.4°, 1.0-1.1°, 0.8-0.9° and 0.1-0.7° the corresponding yields of cheese of grades I and (III) were 92 (0), 63 (5), 67 (21), 25 (42) and 0 (100) %.</p> <p>M. G. Moore.</p>																										12																									
																										<p>COMMON VARIABLES INDEX</p>																									
<p>ASB-568 METALLURGICAL LITERATURE CLASSIFICATION</p>																										<p>EST. 12. 1940</p>																									
<p>SECTION DIVISION</p>																										<p>SECTION DIVISION</p>																									
<p>SECTION DIVISION</p>																										<p>SECTION DIVISION</p>																									

12

64

PROCESSES AND PROPERTIES INDEX

The determination of the specific gravity of cheese curd and the effect of specific gravity on the solidity of curd and on the hardness and quality of cheese. Jozsef Csizsar. *Kisérletgyi Közlemények* 42, 50-61 (1939). No exact connection exists between the sp. gr. and the solidity of curd. No connection was found between the hardness of cheese and the sp. gr. of curd. Both good and bad cheeses were prepd. from curds of the same sp. gr. S. S. de Finah

ASB-55A METALLURGICAL LITERATURE CLASSIFICATION

<p>Acetoin-biacetyl in cheeses. I. Content in various cheeses. József Császár, Anna Bakos, and Gábor Tomka. <i>Téjgazdaság</i> 1, 55-52 (1941).—Hungarian cheeses (92 samples) were investigated by the method of Schmalz and Werner (C.A. 32, 4677). Emmenthal cheese contained 0.50-8.00 (av. 3.40) mg. acetoin and 0.00-1.00 (av. 0.26) mg. biacetyl in 100 g. Övári cheeses contained 0.08-4.00 (av. 3.04) mg. acetoin and 0.00-1.00 (av. 0.21) mg. biacetyl. Trappist cheese contained 0.10-4.90 (av. 2.33) mg. acetoin and 0.08-1.00 (av. 0.23) mg. biacetyl. Idam cheeses contained 1.90-4.10 (av. 3.67) mg. acetoin and 0.00-0.27 (av. 0.14) mg. biacetyl. Resp. values for Roquefort cheeses were 3.00-3.92 (av. 3.81) and 0.08-0.40 (av. 0.19), for Camembert cheeses 1.30-3.92 (av. 3.16) and 0.00-0.08 (av. 0.05), and for Ronadour cheeses 0.40-3.92 (av. 2.74) and 0.00-0.10 (av. 0.06). No connection was found between quality and content of aromatic material. II. Formation of acetoin-biacetyl in cheeses. József Császár and Anna Bakos. <i>Ibid.</i> 94-9. —Övári type cheese was prepd., and contents of acetoin-biacetyl were detd. at different stages of prepn. Milk contained before addn. of cultures no acetoin and 0.00-0.08 mg. biacetyl per 100 g.; after addn. of 1.4% butter and 0.6% cheese culture and ripening at 55-70° for 60 min. it contained 0.10-0.00 mg. acetoin and 0.16-0.20 mg. biacetyl per 100 g. Raw cheese contained before form. pressure 0.11-3.92 and 0.00-0.08 mg., after pressure 3.92-7.92 and 0.08-0.10 mg., after salting 3.92-7.92 and 0.00-0.08. Cheeses during ripening showed 3.92-7.92 mg. acetoin and 0.08-0.10 mg. biacetyl on 5th-45th day of ripening at 16-8°. The ratios of acetoin to biacetyl were: in the butter cultures 45:1, in cheese cultures 4:1, and in ripe cheeses 99:1. III. Correlation of quality and acetoin-biacetyl content of cheeses. <i>Ibid.</i> 2, 74-9 (1942). —Övári cheeses prepd. by normal cultures and by a specially selected culture forming no acetoin-biacetyl after 45 days ripening contained, resp., 4.28 and 1.12 mg. acetoin and 0.08 and</p>	<p>0.07 mg. biacetyl per 100 g. Aroma and quality were better in cheese made with cultures highly active in acetoin-biacetyl formation. István Pálffy</p>
---	---

1ST AND 2ND ORDERS																										3RD AND 4TH ORDERS																									
PROCESSES AND PROPERTIES INDEX																										MATERIALS INDEX																									
<p>CA</p> <p>12</p> <p>Prevention of the formation of mold on butter by means of calcium and sodium propionates. Jozsef Csizsar and Gabor Tonka. <i>Tefszondozs</i> 9, 62-8(1945). Treatment of parchment paper with a 10-20% soln. of Ca or Na propionate for 2 min. diminishes the rate of growth of mildews (cf. Macy and Olson, C.A. 33, 7410⁹), but full prevention cannot be obtained. Na propionate is more effective than Ca propionate. On spots where the paper does not adhere to the butter, molds begin to grow even under treated parchment paper. István Fındly</p>																																																			
<p>ADD-51A METALLURGICAL LITERATURE CLASSIFICATION</p>																																																			
<p>SEARCHED INDEXED SERIALIZED FILED</p>																																																			

PROCESSING AND PROPERTIES INDEX																									
1ST AND 2ND COLUMNS													3RD AND 4TH COLUMNS												
<p>Experiments with processed cheeses. <u>József Csizsár</u> <i>Tejipadlás</i> 4, 1-8(1944).—At const. moisture content decrease of fat content of processed cheese increases the hardness. No correlation was found between acidity of processed cheeses and swelling or gas development. Swelling did not occur at moisture contents below 41%, even when butyric acid bacteria were present. Parchment paper or its substitutes are suitable for packing of processed cheeses for only 4-5 days' storage. For longer storage metal foil should be used. <u>István Fényi</u></p>																									
<p>ASS. S.L.A. METALLURGICAL LITERATURE CLASSIFICATION</p>																									
1ST AND 2ND COLUMNS													3RD AND 4TH COLUMNS												
1ST AND 2ND COLUMNS													3RD AND 4TH COLUMNS												

COMMON ELEMENTS		PROCESSING AND PROPERTIES NOTES		COMMON ELEMENTS	
CA		<p>Swelling of processed cheese packed in aluminum foil. d <i>Jozsef Csizsar and Gabor Tomka. Tejgyártás 4, 63-6 (1944).--Sterilized Trappist cheese was melted and poured into forms of Al foil, or mixed with Al powder and poured into Sn forms. After 8 days at 30°, cheese packed in lacquered Al foil was unchanged. In cheese packed in untreated Al foil gas developed under the foil, and cheese mixed with Al powder and packed in Sn swelled strongly. This is probably caused by a chemical action between processing salts contained in the cheese and metallic Al with formation of H₂.</i> István Fialkó</p>		12	
ASB-5LA METALLURGICAL LITERATURE CLASSIFICATION					
SOURCE		SOURCE		SOURCE	
SOURCE		SOURCE		SOURCE	

SA

12

LECITHIN content of SWISS cheese. *Stavel Calvar* and Anna Blakos. *Vejskudung* 4, 100-0 (1944).—In cheese prep'd. from buttermilk the contents of lecithin-phosphoric acid det'd. by the method of Grouseid and Zeiss, *et al.* (C.A. 38, 2402) ranged between 0.994 and 0.135% (calcd. to lecithin 1.04-1.48%) against 0.034% (calcd. 0.37%) content of av. Hungarian Trappist cheese. *Int. Rev. Finlay*

ASSOCIATED METALLURGICAL LITERATURE CLASSIFICATION

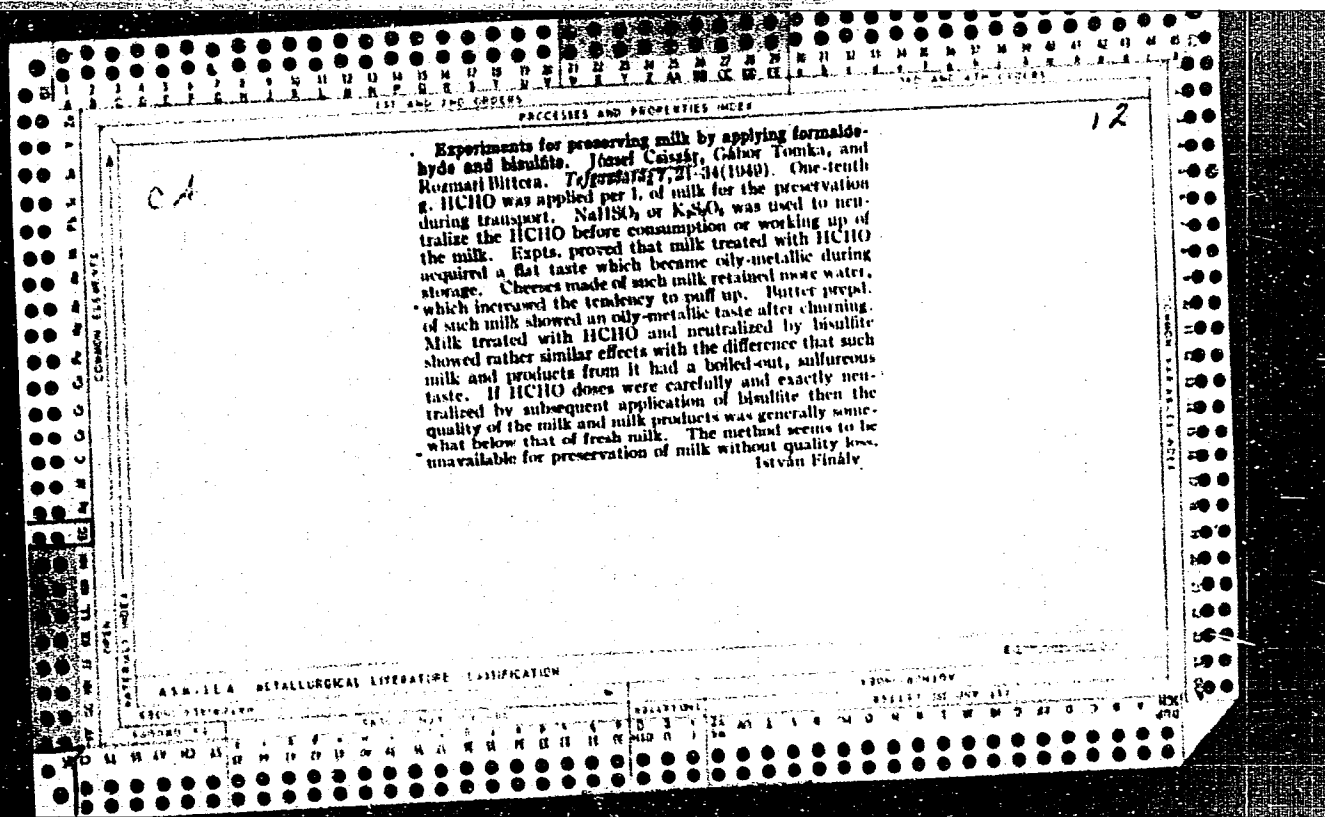
1ST AND 2ND COORDS		3RD AND 4TH COORDS	
PROCESS AND PROPERTIES INDEX			
COMMON ELEMENTS		COMMON VARIANTS INDEX	
<p> c1 12 </p> <p> Summary of one-year control of butters. IV. Relation between chemical and physical properties, organoleptic quality, and storability of butter. <u>József Csiksz</u> (Inst. Hungarian Dairy Exptl. Inst., Mosonmagyaróvár Hungary). <u>Teljesítés</u> 5, 9-17(1947).—Investigation of 155 samples of butter showed a close relation between moisture in butter and storability; butter with moisture contents below 14% stored better than others. Quality of butter with respect to smell and taste seems to have no connection with fat content. Av. values of fat-free dry matter are not adequate for evaluating storability of butters, although butters contg. less fat-free dry matter seem to store better. No regular connections could be observed between fat acidity grades, consistency, air content, and quality of butters. Butters which could not keep their water content were generally of worse quality and poorest storability. István Finály </p>			
ASB-51A METALLURGICAL LITERATURE CLASSIFICATION			
1ST AND 2ND COORDS		3RD AND 4TH COORDS	
1ST AND 2ND COORDS		3RD AND 4TH COORDS	

12

Sampling of Emmentaler cheese during fermentation.
József Csizsik (Hungarian Dairy Expt. Inst., Moson-
magyaróvár, Hungary). *Tejgazdaság* 5, 66-72(1947).—
Sampling tubes proposed by Zolliker were tested and
their utility was affirmed. Sometimes cheese particles block
up this tubes; therefore a modified sampling tube has been
constructed which consists of a tube with holes in the
sides and a thinner rod ending in a needle. Dimensions
and methods of application of this device are given.
István Fényi

TEST AND THE RESULTS		PROPERTIES AND PROPERTIES INDEX	
<p>Effect of calcium peroxide on the keeping quality of milk. József Csikós, <i>Teljesítés</i> 4, 159-63 (1944).-- Added to 100 ml. of milk of 0.5 g. of a prepn. of CaO_2 contg. 71.3% active substance decreased the acid no. of the milk by 0.8-1.0° Soxhlet-Henkel and increased the reduction test but gave an objectionable taste. CaO_2 seems to be unsuitable for milk treatment even under extraordinary conditions. István Földi</p>			
<p>ASAC-ELA METALLURGICAL LITERATURE CLASSIFICATION</p>			
SEARCHED		INDEXED	
SERIALS		REFERENCES	

TEST AND INSPECTION										PROCESSES AND PROPERTIES INDEX									
123456789101112131415161718192021222324252627282930313233343536373839404142434445464748495051525354555657585960616263646566676869707172737475767778798081828384858687888990919293949596979899100										101102103104105106107108109110111112113114115116117118119120121122123124125126127128129130131132133134135136137138139140141142143144145146147148149150151152153154155156157158159160161162163164165166167168169170171172173174175176177178179180181182183184185186187188189190191192193194195196197198199200									
04										12									
<p>The oily taste of butter József Császár, <i>Tejgazdaság</i> 5, 103-209(1947).—Oily taste is often coupled with other taste faults. In butter it is caused by oxidative decomposition of butterfat. Causes of this reaction are given in detail and their prevention is explained. Metal sheets for packing butter seem effectively to prevent formation of oily taste. 34 references.</p>																			
<p>ASS-51A METALLURGICAL LITERATURE CLASSIFICATION</p>																			
<p>123456789101112131415161718192021222324252627282930313233343536373839404142434445464748495051525354555657585960616263646566676869707172737475767778798081828384858687888990919293949596979899100</p>										<p>101102103104105106107108109110111112113114115116117118119120121122123124125126127128129130131132133134135136137138139140141142143144145146147148149150151152153154155156157158159160161162163164165166167168169170171172173174175176177178179180181182183184185186187188189190191192193194195196197198199200</p>									



CA 12

Preservation of milk by alkali carbonate-peroxyhydrate.
József Csizsár, Gábor Tóth, and Rozmari Bittera.
Trifolium g 7, 129-33(1949). A powd. substance was
added to milk (1 g. to 1000 ml.). This substance con-
tained 23.71% H_2O_2 . The acidity of milk was thus dimin-
ished by 1.2-2.0 Soxhlet-Henkel degrees (0.027-0.045%
lactic acid) and the milk remained undecomposed at room
temp. for 48 hrs. The treatment, however, decreased the
palatability and deteriorated the organoleptic qualities of
milk. The preserving effect of the tested substance was
lower than that of 0.1 g. $HCHO$. István Fényi

CSISZAR, J.

"The importance of milk production and treatment on the quality of milk for consumption with special regard to the preservation and neutralization of milk", p. 181, (ELELMEZESI IPAR, Vol. 7, no. 5, May 1953, Budapest, Hungary)

SO: Monthly List of East European Accessions, L.C., Vol. 2, No. 11, Nov. 1953, Uncl.

CSISZAR, J.

"Pannonia, the new Hungarian hard cheese." p. 378 (Termesztudományok, Vol 112,
No 6 June 1953 Budapest)

SO: Monthly List of East European Accessions, Vol 3 No 2 Library of Congress Feb 54 Uncl

CSISZAR, J.

"Swelling of cheese and measures for its elimination." Elelmezesi Ipar, Budapest, Vol. 8, No. 1, Jan. 1954, p. 14.

SO: Eastern European Accessions List, Vol. 3, No. 11, Nov. 1954, L.C.

"APPROVED FOR RELEASE: Thursday, July 27, 2000

CIA-RDP86-00513R00050942

APPROVED FOR RELEASE: Thursday, July 27, 2000

CIA-RDP86-00513R00050942(

CSISZAR, J.; JELEVA, M.

Oribatid mites (Acari) from Bulgarian soils. Acta zool Hung 8
no.3/4:273-301 '62.

1. Zoosystematical Institute of the L.Eotvos University of
Science, Budapest (Direktor: Prof. Dr. Endre Dudich), and Chair
of Invertebrate Zoology of the University of Sofia "Kliment
Ochridski" (Direktor: Prof. Dr. G. Kosarov).

CSISZAR, J.

New oribatids from Indonesian soils(Acari). Acta zool Hung 7 no.3/4:
345-366 '61.

1. Zoosystematical Institute of the L. Eotvos University of Sciences,
Budapest.

APPROVED FOR RELEASE: Thursday, July 27, 2000

CIA-RDP86-00513R0005094

IVANOVICS, G., CSISZAR, K.; Medical University of Szeged, Microbiological
Institute [original language version not given].

"Congress of the Hungarian Microbiological Society 15-17 October 1962."

Budapest, Acta Microbiologica Academiae Scientiarum Hungaricae, Vol X, No 1,
1963, pages 65-100.

Abstract: The article presents a short summary on 54 papers presented
during the congress. No references.

CSISZAR, K.; IVANOVICS, G.

Transduction in *Bacillus subtilis*. Acta mikrobiol. acad. sci.
Hung. 12 no.1:73-89 '65.

1. Institute of Microbiology (Director: G. Ivanovics), University Medical School, Szeged.

137 AND 138 CODES										135 AND 136 CODES									
PROCESSING AND PROPERTIES INDEX																			
<p>H</p> <p>ONTODE — THE FOUNDRY</p> <p>Vol. I. — 1950</p> <p>No. 9, Sept.</p>																			
<p>ONTODE — THE FOUNDRY</p> <p>Vol. I. 1950.</p> <p>No. 9, Sept.</p> <p>M. Ginzburg:</p> <p>331.876:621.74</p> <p>The significance of the "Korean Shift" p. 191</p>																			
ASB-SLA METALLURGICAL LITERATURE CLASSIFICATION																			
FROM STUDYING										FROM INDEXING									
SPROOD "S"										COLLECTIONS									
137000 NIP CHV CH										135000 NIP CHV CH									
137000 NIP CHV CH										135000 NIP CHV CH									

137 AND 138 ORDERS										139 AND 140 ORDERS									
COMMON ELEMENTS										COMMON VARIANTS INDEX									
<p>CSISZAR, M.</p> <p>ONTODE -- THE FOUNDRY</p> <p>Vol. I. -- 1950</p> <p>No. 9, Sept.</p>										<p>3</p>									
<p>M. Gostov:</p> <p>Planning the stages of operations in</p> <p>foundries pp. 211-212</p>										<p>058.512.021.71</p>									
<p>ASR-51A METALLURGICAL LITERATURE CLASSIFICATION</p>										<p>FROM SOURCE</p>									
<p>FROM SOURCE</p>										<p>FROM SOURCE</p>									

[illegible]

[illegible]

1ST AND 2ND ORDERS
 PROCESSES AND PROPERTIES INDEX
 1ST AND 4TH ORDERS
 30

H
 Ontode
 Foundry
 vol. 1 1950
 no.12 december

M. Czigor:
 Reply to the contributions of K. Terenczy
 and K. Muráchal

1ST AND 4TH ORDERS
 1ST AND 2ND ORDERS
 1ST AND 4TH ORDERS

36

ONTODE
Foundry
vol. 1 1950
no. 12 december

AL. 1950
Learn, so that you become a quality
teaching others

ASB-11.4 METALLURGICAL LITERATURE CLASSIFICATION

12-12-50

Case - A B M

5

CSICZAR, M.

"New processs in the making of great flywheels" p. 106, (KOHASZATI LAPOK, Vol. 8, no. 5, May 1953, Budapest, Hungary)

SO: Monthly List of East European Accessions, L.C., Vol. 2, No. 11, Nov. 1953, Uncl.

CSISZAR. M.

Development of high-duty cast iron in Hungary. p.265

KOHASZATI LAPOK. (Magyar Banyaszati es Kohaszati Egyesulet)
Budapest, Hungary
Vol. 13, no. 12, Dec. 1958

Monthly List of East European Accessions (EEAT) LC., Vol. 8, no. 7, July 1959
Uncl.

CSISZAR, Miklos

General meeting of the Technical Society of Polish Foundrymen, Cracow,
1959. Koh lap 93 no.1:Suppl.: Ontode 11 no.1:15-17 Ja '60.

CSISZAR, Miklos, okleveles vaskohomernök

Structural development of cupola furnaces. Ipari energia 3
no.11:237-241 N '62.

CSISZAR, Miklos, okleveles kohomernok

Development of high-strength cast iron in Hungary. Koh lap
91:Suppl.: Ontode 9 no.12:265-274 D '58.

1. MAVAG Ontodek.

HUNGARY

CSISZAR, Vilmos, Dr., professor, SZEREDI, Mihaly, Dr, chief veterinary in charge; Veterinary Medical University, Department of Food Hygiene (chairman: CSISZAR, Vilmos, Dr, professor, doctor of vet. sci.) (Allatorvostudományi Egyetem, Élelmiszerhigiéniai Tanszék), and Veterinary Control Service of the Meat Industry (chief: MEHES, Gyorgy, Dr, director-chief veterinary) (Husipari Allatorvosi Ellenorzo Szolgalat).

"Mechanized Slaughtering of Sheep Without the Use of Water."

Budapest, Magyar Allatorvosok Lapja, Vol 22, No 1, Jan 67, pages 27-29.

Abstract: [Authors' English summary modified] Moistening of the meat surfaces is a mistake as 1) there is a loss from the material and color of the muscle tissue, 2) it is an uneconomical procedure and 3) it facilitates the rancidity of meat and fat tissues. Moistening is a harmful technological procedure which decreases the quality of the meat and, therefore, should be avoided. A series of photographs is used to illustrate a partially mechanized method of slaughtering sheep without touching the meat surfaces and with little water used. A sheep can be processed in 12 minutes of labor; 9 minutes was the fastest record achieved so far. The procedure is economical, hygienic and the cost of the equipment is small. 2 Hungarian references.

1/1

...to recognize changes is slackened because of fatigue developing during the meat examinations. The psychological method can also be used for the setting of daily norms for meat examination. Furthermore, the work-psychological method described can be used for the observation of psychological occurrences which arise in the course of the monotonous, routine work. No references. [Manuscript received 10 Feb 65.]

HUNGARY

CSISZAR, Vilmos, Dr, professor, BIRO, Geza, Dr, scientific investigator (tudományos kutató) Veterinary Medical University, Department of Food Hygiene (chairman: CSISZAR, Vilmos, Dr, professor, doctor of veterinary sciences) (Allatorvostudományi Egyetem Élelmiszerhigiéniai Tanszéke).

"Hygienic and Economic Aspects of the Effect on the Meat Surface, of Wetting and Drying."

Budapest, Magyar Allatorvosok Lapja, Vol 18, No 7, July 1963, pp 288-291.

Abstract: [Authors' Hungarian summary modified] The authors established that a protective layer similar to fascia, is produced on the surface of the meat as an effect of drying. This layer decreases the weight loss due to evaporation during cooling and retards soiling and bacterial decomposition. Thus, it is advantageous both from the points of economy and hygiene. Study on wetting of meat shows that between wetted and not-wetted cut meat there is a weight difference of 1 per cent after three days on 25°C. The weight difference, under similar conditions, is 0.5 per cent for meat which has this fascia-like layer. Studies on weight loss under varying conditions are reported. The ammonia nitrogen content of meat was also determined under varying conditions. Production of ammonia starts immediately after slaughter and its rate is greatly increased by temperature. Ammonia N determinations were used instead of the often questionable evaluation of bacterial counts, although the wet medium of meat facilitates the bacteria-free decomposition as well which also produces ammonia. No references.

1/1

12

CSISZAR, V.:

CSISZAR, V. : Katona, F. Milking with four jets; system of Gyorgy Szabo. p. 122.

Vol. 8, no. 3, Mar. 1956

AGRARTUDOMANY.

AGRICULTURE

Budapest, Hungary

So: East European Accession, Vol. 6, No. 5, May 1957

CSISZAR, V.

CSISZAR, V. Incorrect milking and diseases of the udder. p. 14

Vol. 11, no. 8, A pr. 1956

MAGYAR MEZOGAZDASAG

Budapest, Hungary

So: Est European Accession, Vol. 6, No. 3, March 1957

CSISZAR, V.

CSISZAR, V. Occupational diseases of milkers. p. 22

Vol. 11, N. 10, May 1956
MAGYAR MEZÄGAZDASAG
AGRICULTURE
Budapest, Hungary

SO: EAST EUROPEAN ACCESSIONS, VOL. 6, no. 3, March 1957

HUNGARY

CSISZAR, Vilmos, Dr, Professor, doctor of veterinary medicine, chairman of the Department of Food Hygiene (Élelmiszerhigiéniai Tanszék) of the University of Veterinary Medicine (Állatorvostudományi Egyetem).

"Practical Means of the Reduction of Losses Resulting from Forced Slaughter."

Budapest, Magyar Állatorvosok Lapja, Vol 17, No 11, Nov 62, pp 423-427.

Abstract: This article represents a continuation of one in the issue of October 1961 of this journal. The author states that material losses resulting from forced slaughter as a consequence of accident or disease may be significantly reduced by proper preliminary measures. The author describes those measures which can lead to the avoidance of so-called secondary losses which are a consequence not so much of the accident or disease but rather of the improper preparation of the forced slaughter and the unsuitable handling of the meat obtained by such slaughter. He discusses those processes which lead to meat products unsuited for consumption as a consequence of the non-observance of the required measures. [No references.]

1/1

CSISZAR, Vilmos, dr., dgyetemi tanar, az allatorvostudományok doktora

Diagnostic appraisal of tests performed on meat animals by
thermistor thermometers. Magyar allatorv. lap 19 no.5:187-188
My '64

1. Head, Chair of Food Hygiene, University of Veterinary Medicine,
Budapest.

1ST AND 2ND ORDERS										3RD AND 4TH ORDERS									
<p>CEITKEY, I.</p> <p>Adhesive. Istvan Ceitkey. Hung 135,247. Jan. 15, 1939. Fifty parts of endcontg. 60-80% H₂O, 25-35 parts of hydrated lime, at least 1 part of linseed oil varnish, and 3 parts of borax or 4 parts of soda are made up with water to 100 parts.</p> <p>Istvan Ceitkey</p>																			
<p>ASB-SLA METALLURGICAL LITERATURE CLASSIFICATION</p> <p>FROM STRIPPER</p> <p>RECORD WITH ONLY ONE</p> <p>RECORD ONE ONLY ALL</p>																			

CS TKOVICS, A.

①
✓ "Paired"-breeding method for sugar beets. ✓ A. Calkovics
(Növénytermelés, 1952, 1, 181-190).—Sugar beets which had been
divided into six portions, forced in wire baskets and planted out,
gave, on "paired" artificial pollination, almost 100% mutual fertili-
sation. The individual plants also gave high seed yields and the
same pairs could be used for several years for replicate field trials.
A. Broares.

OSIELEKI, Eduard

SURNAME, Given Names

Country: Czechoslovakia

Academic Degrees: Engr

Affiliation: /not given/

Source: Bratislava, Nasa Veda, Vol VIII, No 7, 1961, pp 423-426.

Data: "Ninetieth Anniversary of the Hurbanovo Observatory."

GPO 981643

CSIZAR, M.

B. T. R.
Vol. 3 No. 4
Apr. 1954
Metals-Foundry Practice

5289* Theory and Practical Application of High-Speed
Casting. (Hungarian.) Miklos Csizar. *Ontöde*, v. 4, no. 8,
Sept., p. 189-196.

Describes a new high-speed casting method based on filling
the mold fast enough that temperature is nearly equal in
all parts of the mold. Air and gas conduction is modified in a
manner that prevents gases from getting into the mold.
Details of the process are described. Graphs, tables, diagrams.

GRACZA, Lajos; CSIZER, Eva. U.; TATAR, Jozsef

Analysis of the components of *Asarum europaeum* L. VI. Determination of the volatile oil and asarone-(1-propenyl-2,4,5,-trimethoxybenzol) content. Acta pharm. Hung. 35 no.4:169-174 J1'65.

L 01192-66

ACCESSION NR: AP5025811

HU/0005/65/071/006/0242/0244

AUTHOR: Gracza, Lajos; U. Csizer, Eva

TITLE: Study of the active ingredients in *Asarum europaeum*. Part 5: Aromatic hydroxycarboxylic acids

SOURCE: Magyar kemai folyoirat, v. 71, no. 6, 1965, 242-244

TOPIC TAGS: aromatic hydroxy carboxylic acid, pharmacognosy, pharmacology, plant chemistry

ABSTRACT: The aromatic hydroxycarboxylic-acid fraction from *Asarum europaeum* was investigated with the aid of paper-chromatography. Chlorogenic acid was identified both in the leaf (24.2 γ /g.) and in the root (11.3 γ /g.). Additional compounds identified included isochlorogenic acid, caffeic acid, and synapic acid. The findings were correlated to the antibacterial properties of the extracts of this plant. Orig. art. has: 2 figures, 2 graphs, 3 tables, 1 formula.

ASSOCIATION: Kobanyai Gyogyszerarugyar Novennykemai Kutatolaboratoriuma es Alkalmazott Fizikai-Kemai Kutatolaboratoriuma, Budapest (Research Laboratory for Plant Chemistry and Research Laboratory for Applied Physical Chemistry, Kobanya Pharmaceutical Works)

Card 1/2

L 01192-66

ACCESSION NR: AP5025811

SUBMITTED: 19Nov64

ENCL: 00

SUB CODE: OC, LS

NR REF SOV: 001

OTHER: 024

JPRS

Card ^{KC} 2/2

CARPINISAN, G., Prof.; STEFANESCU-MINIRU, G.; CSIZER, Z.

Contributions to the study of Holst and Bjork osteoplastic thoracoplasty.
Rumanian M. Rev. 2 no.2:38-39 Apr-June 58.

(COLLAPSE THERAPY

Holst-Bjork osteoplastic thoracoplasty)

EXCERPTA MEDICA Sec 15 Vol 12/9 Chest Dise. Sept 59

2336. EXPERIENCES IN THE SURGICAL TREATMENT OF ECHINOCOCCUS IN THE LUNGS - Tapasztalataink a tüdőechinococcus sebészeti kezelésében - Papai Z., Csizér Z., Barbu Z., Naftali Z., Nagy F. and Bancu E. Marosvásárhelyi Sebészeti Klin. és Tüdőgyógyászati Klin. Kozl.- ORV. SZLE 1958, 4/2 (153-157) illus. 8

The material collected between 1948 and 1956 consisted of 55 cases. 47 cysts were solitary, 4 multiple and 4 bilateral. The choice of operation depended on whether the cyst was single or multiple, near the chest wall or deep-seated, whether or not it communicated with a bronchus and on the state of the surrounding pulmonary tissue. The diagnostic measures and the various operations are discussed.

Kellerman - Colchester (XV, 9, 50)

COUNTRY : Hungary
CATEGORY :

M-13

ABS. JOUR. : RZKhim., No. 20 1959, No. 72048

AUTHOR : Csizi, B.

INST. :

TITLE :

Investigation of Ceramic Articles -- Bricks
and Tiles

ORIG. PUB. : Epitoanyag, 1958, 10, No 10-11, 389-396

ABSTRACT : A review of problems relating to investi-
gation of different properties of brick and tile. A com-
parison of various testing methods and a study of factors
which affect the results of tests.

CARD:

20

CSIZMADIA, Andor, dr., egyetemi tanár

Principal problems of the activity of a socialistic state in
the field of social security. Nepegeszségügy 41 no.7:181-187 J1'60.

(SOCIAL WELFARE)

DOMBRADI, Geza; Technikai segedletevel: CSIZMADIA, Eva

Studies on the succinotranshydrogenase-inhibiting capacity of cytostatics. Kiserl. orvostud. 15 no.5:503-507 0 '63.

1. Szegedi Orvostudományi Egyetem Elettani Intézete.
(ENZYME INHIBITORS) (LIVER ENZYMOLOGY)
(MERCAPTOPYRINE) (MECHLORETAMINE)
(CYCLOPHOSPHAMIDE) (MANNOMUSTINE)
(ANTINEOPLASTIC AGENTS) (SUCCINATES)
(TRANSFERASES)

CSIZMADIA, Ferenc

How can we ensure the increase of the level of the passenger service? Vasut 13 no.4:5-6 Ap '63.

1. Budapest Nyugati Muszaki Koosiszolgalati Fopokseg vezetoje.

CSIZMADIA, Gyula; VIDOR, Janos

Silk industry specialties at the Hannover Exhibition of
Textile Machinery. Magy textil 16 no.9:425-431 S '64.

CSIZMADIA, I. PAPP, E. NAGY, L.

Some remarks on the article "The Debated Problems of Good Shipments on Highways."
p. 390.

(Elelmezesi Ipar. Vol. 13, no. 21, May 1957. Budapest, Hungary)

SO: Monthly List of East European Accessions (EEAL) LC, Vol. 6, no. 10, October 1957. Uncl.

CSIZMADIA, Imre

Remark about the article "Touring Contest and the Masmes." Auto
motor 14 no.23:28 D '61.

CSIZMADIA, Imre (Budapest, XIII., Drava u.22); GOMBKOTO, Bela
(Budapest, XIII., Drava u.22)

Innovators' Forum. Ujit lap 17 no.1:31 10 Ja '65.

CSIZMADIA, Janos, tanarseged; HUSZAR, Istvan, dr., docens; MOLNAR, Laszlo, adjunktus
NAGY, Sandor, tanarseged

Strength tests on roll stands. Koh lap 97 no.11:497-503 N '64.

1. Chair of Mechanics (Head of Chair: Professor Dr. Istvan Salyi)
Technical University of Heavy Industry, Miskolc.

Accession Nr L 45488-66 EWP(w) IJP(c) EM

ACC NR: AT6033336

SOURCE CODE: HU/2504/65/051/03-/0381/0401

AUTHOR: Huszar, I.--Khusar, I. (Candidate of technical sciences); Csizmadia, L.--
Chizmadia, L.

ORG: none

TITLE: Three-dimensional photoelastic investigation of a twisted bar

SOURCE: Academia scientiarum hungaricae. Acta technica, v. 51, no. 3-4, 1965,
381-401

TOPIC TAGS: photoelasticity, stress concentration

ABSTRACT: This paper reports on the first investigation of the three-dimensional torsional stress conditions in a bar with the aid of the photoelastic technique. Proprietary casting resins, designated commercially as Polikon ES (made in Hungary) and Araldit D (made in Switzerland), were used in the fabrication of the models. The techniques employed in the preparation of the model, in the freezing-in of the stresses, in the slicing of the model, in the photographic recording of the isochromatics and isoclinics, in the evaluation of the results, and in the solution of the torsional problems were described. The stress concentration factor in a grooved twisted bar was described. Orig. art. has: 18 figures. [Orig. art. in Eng.] [JPRS: 33,909]

SUB CODE: 20 / SUBM DATE: 03Sep63 / ORIG REF: 001 / OTH REF: 003

Card 1/1 *egh*

37

B+1

L 45650-66

ACC NR: AP6033886

SOURCE CODE: HU/0014/65/098/010/0448/0453

AUTHOR: Csizmadia, Lajos (Graduate mechanical engineer)

ORG: none

TITLE: Calculation method for determining the dimensions of a press container constructed of three parts

SOURCE: Kohaszati lapok, v. 98, no. 10, 1965, 448-453

TOPIC TAGS: metal press, elasticity, stress analysis

ABSTRACT: In addition to heavy press forces, there arise in the container of the horizontal extrusion press also radial and tangential stresses. The containers for heavy duty presses are constructed of three parts. The critical stresses arise only in the two inner liners. For dimensioning purposes the stress systems present are first determined by analytical and graphic methods. The second step will be the determination of diameter overlappings which cause compression forces that are smaller than the elasticity limit, so that a reduced stress corresponding to the overlappings is produced. The method of calculation presented should prove valuable for bringing about an economy of materials and increasing the life time. Orig. art. has: 7 figures and 11 formulas. [Based on author's Eng. abst.] [JPRS]

SUB CODE: 13, 11, 20 / SUBM DATE: none / ORIG REF: 001 / OTH REF: 002

Card 1/1 fv

UDC: 621.979:539.3:539.4.01

CSIZMADIA, Jozsef

Some regulations on truck tariff especially significant from the point of view of agriculture; some current questions of agricultural transportation. Kozleked kozl 18 no.49:886-890 9 D '62.

e. A.

CSIZMADIA, M.

114

The connection between vitamin B₁₂ and carbohydrate metabolism. Miklós Julesz, Mária-Csizmadia, and Pál Megyesi (Univ. Budapest, Hung.). *Magyar Belorosi Arch.* 2, 243-8 (1949). --The detn. of insulin sensitivity was (excepting some extreme cases) unsuitable for distinguishing between hypophysial and pancreatogenous diabetes. The examn. of vitamin B₁₂ sensitivity seems to give reliable information on the role of the hypophysis-hypothalamus system in the actual carbohydrate metabolism. István Pónaly

CSIZMADIA Z.

SZIRMAI E., LORAND S., CSIZMADIA Z.

A B₁-vitamin hatás a szülési fájdalomra és a fajatevekenységre.
Effect of vitamin B₁ on labor pains and activity Orv. hetil.,
Budap. 92:25 24 June 51 p. 798-92.

1. Doctors Lorand and Szirmai; Departmental Assistant Csizmadia.
OIML Vol. 20, No. 10 Oct 1951

BORSY J., LAZAR I., CSIZMADIA Z. CSIZMADIA Z.
APPROVED FOR RELEASE: Thursday, July 27, 2000

CIA-RDP86-00513R00050942

Studies on promethazine. Acta physiol. hung. 15 no.4:339-343 1959

1. Institute for Pharmacoindustrial Research, Budapest.
(PROMETHAZINE, related compounds)

BORSY, J.; FEKETE, M.; CSIZMADIA, Zs.

Antimescaline effect of trioxazine [N-(3,4,5-trimethoxybenzoyl)-tetrahydro-1,4-oxazine]. Acta physiol. hung. 19 no.1-4:27-32 '61.

1. Pharmacolindustrial Research Institute, Budapest,
(MESCALINE antagonists) (TRANQUILIZING AGENTS pharmacology)

JOO, Istvan, dr.,; CSIZMAS, Lajos, dr.

Studies on the immunogenic effect of pertussis vaccines.
Gyermekegygyaszat 7 no.1:1-10 Jan 56

- 1.A Human Oltoanyagternelo es Kutatio Intezet kozlemenye.
(WHOOPING COUGH, prev. & control
vaccines, immunizing potency, evaluation methods (Hun))
(VACCINES & VACCINATION
whooping cough vaccine, immunizing potency, evaluation
methods (Hun))

EXCERPTA MEDICA Sec.4 Vol.11/5 Microbiology, etc. May 1958

CSIZMAS, L.

1117. PHOTOMETRIC DETERMINATION OF BACTERIAL COUNT, USING AN INTERNATIONAL STANDARD - Mikroorganizmusok sűrűségének meghatározása fotometriás úton nemzetközi standarddal - Csizmas L. and Joo I. - KISERL. ORVOSTUD. 1957, 9/1 (29-34) IIIus. 2

A photometer adapted to this purpose is described. A standard is set up, identical with the NIH and WHO standards of opacity, and its density is determined as 10 T for photometric comparisons. On the basis of the Koch-Kaplan nomogram conversion of T values into bacterial count is described. It is possible to determine density in cases of colourless and coloured suspensions and those with an index of refraction different from that of water.

JOO, Istvan, dr.; CSIZMAS, Lajos, dr.

Present state of active immunity to pertussis. Orv. hetil.
98 no.7-8:140-147, 24 Feb 57.

1. A Human Oltosanyagtermelo es Kutato Intezet (Igazgato:
Veres, Gabor, dr.) kozlemenye.
(WHOOPING COUGH, immunol.
vaccines & vacc. (Hun))
(VACCINES AND VACCINATION
whooping cough (Hun))

C. S. A. E. T. M. A. S. L., EXCERPTA MEDICA Sec 4 Vol. 11/9 Microbiology Sep 58

2034. PHOTOMETRIC DETERMINATION OF THE NUMBER OF MICRO-ORGANISMS ACCORDING TO INTERNATIONAL STANDARDS - Photo-metrische Bestimmung der Mikroorganismenzahl nach dem internationalen Standard - Csizmas L. and Joó I. Produkt. und Forsch. Inst. für Impfstoffe 'Human', Budapest - ZBL. BAKT., I ABT. ORIG. 1957, 169/3-4 (223-232) Tables 1 illus. 1

A comparison is made between photometric and nephelometric methods for the definition of germ counts in colourless and coloured suspending fluids.

Grönroos - Turku

AUER, Richard, mernok, irányító tervező; CSIZMAS, Zoltan, mernok, irányító
tervező; NEMETH, Sandor, mernok, irányító tervező

Water supply of Aggtelek. Vizügyi közl no.1:142-150 '64.

1. No. 2. Planning Division of Hydraulic Engineering, Road and
Railroad Planning Enterprise, Budapest.

REDEY, B.; CSIZMAZIA, F.

The detection of unknown enteric pathogens by conjunctival infection of guinea pigs. Acta microb. hung. 7 no.1:11-18 '60.

1. Public Health Laboratory ,Veszprem.
(KERATOCONJUNCTIVITIS exper.)
(EYE diag.)
(ESCHARCHIA COLIA INFECTIONS diag.)
(DYSENTERY, BACILLARY diag.)

VOROS, S.; REDEY, B.; CSIZMAZIA, F.

Antigenic structure of a new enteropathogenic E. coli strain.
Acta microbiol. acad. sci. Hung. 11 no.2:125-129 '64.

1. Institute of Microbiology (Director: K. Rauss), University
Medical School, Pecs and Regional Public Health Station, Veszprem.

CSIZMAZIA, Gyorgy; ZALANYI, Samuel (Jr)

The flight of the birds over alkali lands. Elovilag 9 no.3:
44-46 My-Je '64.

DENES, Janos, tudomanyos munkatars; CSIZMAZIA, Karoly, foelado

Individual planning and measurement of investment concentration
in relation to time. Epites szemle 7 no.4:124-127 '63.

1. Epitesgazdasagi es Szervezesi Intezet (for Denes).
2. Epitesugyi Miniszterium Kozgazdasagi Fozsztalya (for
Csizmazia).

CSIZY, T.

elec ②

391* Thermal and Dynamic Strength of High Voltage.
Current Transformers with Aluminum Windings. (Hungarian.) Bela Torok and Tibor Csizy. Elektrotechnika, v. 46, no. 8, Aug. 1953, p. 117-125.
Compares Cu and Al wound transformers.

6/3/548

CSIEY, T.

"Brigades for Improving Quality in the Electric Industry", P. 7,
(USITCH IAPJA, Vol. 6, No. 20, Oct. 1954, Budapest, Hungary)

SO: Monthly List of East European Accessions (FEAL), LC, Vol. 4, No. 3,
March 1955, Uncl.

WILEY, T.

"The Innovators' Movement in the Power Plant at Kelenfold Develops", P. 2,
(USITCK LAPJA, Vol. 6, No. 20, Oct. 1954, Budapest, Hungary)

SO: Monthly List of East European Accessions (EEAL), LC, Vol. 4, No. 3,
March 1955, Uncl.

BOLGAR, Ersebet, dr.,; GULBERT, Anna, dr.,; TOROK, Hedvig, dr.,; CSORAI,
Gabriella, dr.

Pathology of penicillin lesions. Bogyogy. vener. szemle 9 no.5:183-190
Sept. 55.

1. Istvan-korhas borosztalya kozlemenye. (Foarvos: Rajka Odon dr.)
(ALLERGY
to penicillin)
(PENICILLIN, injurious effects,
allergy)

CSOBAT, Laszlo, okleveles gepeszmernok, MAV muszaki tanacsos (Debrecen)

The 80-year-old forest railroad of Debrecen. Kozl tud sz 12 no.12:
567-573 D '62.

TOPA, Tibor; PATKOS, Andras; R.PELYI, Erno; KAPOSI, Gyula; TOMOR, Jozsef; BENE, Andras; CSOBALY, Sandor

Remark about the article entitled "Freight trains with one trainman on service." Vasut 12 no.12:18-19 D '62.

1. Mozdonyvezeto, Dunaujvarosi Futohaz "MHS" brigadja (for Topa, Patkos and R.Pelyi). 2. Futo, Dunaujvarosi Futohaz "MHS" Brigadja (for Kaposi, Tomor and Bene). 3. Forgalmi osztaly vezetohelyettese (for Csobaly).

CSOBAN, G. 1948

(Pharmacol. Inst. & Stomatol. Clinic, U. of Debrecen)

"Time and the Protective Action of Fluorine."

Zeit. fur Stomatologie, 1948 45/6(262-266)

Abst: Exc. Med. 11; Vol. 11, No. 2, p. 267

CSOBAN, G. 1949

(Dehrecen U. Stomatol. Clinic & Gyogyszertani Intezetének Kozlemenye.)

"Protective Agencies Against the Dissolution of Dental Enamel."

Fogorvosi Szemle 1949, 42/9(318-320)

Abst. Exc. Med. 11, Vol. 111, No. 4, p. 444

CSOBAN, G. 1949

(Stomatology Clinic & Pharmacology Inst. U. of Debrecen)

"Experimental Reproduction of Carious Decalcification of Tooth Enamel."

Ziet. fur Stomatologie, 1949, 46/5 (220-226)

Abst: Exc. Med. 11, Vol. 111, No. 2, p. 168

C.A.

7

Paper chromatography. György Csiban (Univ., Debrecen, Hung.). *Magyar Kém. Folyóirat* 56, 419-51 (1953).
—A relatively simple method was worked out for the separ. of spots which are located too close to each other on one-dimensional paper chromatograms. The principle of the method is to repeat the run 2 or 3 times with the same solvent. The procedure is suitable for increasing the distance between spots having R_f values of 0 to 0.5 by about 50%. Paper chromatography is especially suitable for testing amino acids by using a mixt. of water and H₂OAc as solvent.
István Földi

CSOBAN, G.

CA

11c

Antibacterial effect of the flavonol dye, rhamnetin. J. Uri, G. Csoban, and E. Viragh (Univ. Debrecen, Hung.). *Acta Physiol. Acad. Sci. Hung.* 2, 223-8 (1951) (in English).— The antibacterial effect of flavonol dyes were examd. on various microorganisms by the serial-diln. method. The effect was measured nephelometrically. Rhamnetin was strongly antibiotic against *Staphylococcus aureus*. Bacteriostasis appears at 50-60 γ /ml. and bactericidal action at 100 γ /ml. *in vitro*. The antibacterial effect can be based on the pos. oxidation-reduction potential of rhamnetin.

H. I. Chinn

ERDELYI, J.; ZSOLNAI, T.; CSOBAN, G.

Experimental studies with extracts of biogen stimulators. Orv. hetil.
94 no.5:121-125 1 Feb 1953. (GIML 24:3)

1. Doctor for Erdelyi and Csoban. 2. Microbiology Institute (Director -- Prof. Andre Jenei), Skin Clinic (Director -- Prof. Dr. Lajos Szodoray), Pharmacological Institute (Director -- Prof. Dr. Tibor Valyi-Nagy), Debrecen University.

CSOBAN, G.

HUNG

Effect of penicillin on the nucleic acid metabolism of *Staphylococcus aureus*. T. Vályi-Nagy, G. Csobán, and P. Zabus (Univ. Med. School, Debrecen). *Acta Microbiol. Acad. Sci. Hung.* 2, 79-89(1954)(in English).--During the log phase, the percentage of nucleic acid (I) rises and that of acid-sol. nucleotide (II) diminishes. Addn. of penicillin (III) causes a drop in I and a rise in II. III causes an increase and subsequent decrease in ribonucleic acid and no change in deoxyribonucleic acid. During the resting phase, II increases, III having little effect. Streptomycin and HgCl₂ reduce both I and II during log phase.

S. W. Bowne, Jr.

USSR
HUNG.

2525. Detection of opium alkaloids on paper chromatograms. G. Gschin and I. Drezdla. (Magyar Kém. Foly., 1954, 60 (4), 121-122; Referativy Khim., 1954, Abstr. No. 60,273).— The paper chromatogram of opium alkaloids is treated with Mayer's reagent, excess of the reagent is washed off with tap-water, and the pptd. Hg is detected as H₂S by means of ammonium sulphide soln. E. HAYES

14
CI